

## Our Pastry Chef's Creations

Fresh Fruit Salad	12.75
Coupe Danemark	
Home-made Vanilla Ice Cream with Hot Chocolate Sauce	16.00
Okanagan Apple Cider Crème Brûlée with Cinnamon Ice Cream	
Warm Apple Compote and Spiced Oat Cookie	18.00
Pastry Chef's Seasonal Fruit Crumble topped with	
Home-made Vanilla Ice Cream	18.00
Mango Sorbet	
with Okanagan Blueberry Compote, Chocolate Crumble	
Passion Fruit Crèmeux, Mango Chips and Dark Chocolate	18.00
Warm Fudge Brownie	
served with Coffee Ganache, Raspberry Ice Cream	
and Espresso Honeycomb	18.00
Slice of Banana Cake, Dulcey Mousse and Praline Crème	
Dulcey Banana Compote, toasted Hazelnuts	18.00
Salted Caramel and Dark Chocolate Magnum Ice Cream Bar	
with Baileys Cream and Salted Caramel Popcorn	18.75
Warm Callebaut Chocolate Cake	
with Home-made Vanilla Ice Cream	
Cherry Orange Compote	18.75
Dark Chocolate Coconut Mousse	
Coconut Crème, Grilled Caramelized Pineapple	18.75
Selection of Assorted Cheeses	20.50
Home-made from the Pastry Cart:	
Cakes	13.50
Fruit Pies	10.00